

ROSSINI'S

Antipasti — Appetizer

Cavolfiore, yogurt di capra e pesto di basilico Cauliflower, goat cheese yogurt and basil pesto	520++	Capesante, mela verde, coulis di piselli, fiori Hokkaido scallops, green apple, sweet peas coulis, late summer flowers	760++
Finto tartare di manzo con verdure rosse, salsa aioli Beef less tartare, beetroot, tomatoes, mushroom aioli sauce	490++	Carciofi con spuma di topinambur, pistacchi e fegato grasso Artichoke with sunchoke foam, pistachios and foie gras	720++
Burrata, datterini, rucola selvatica, pistacchi Burrata, Sicilian datterini tomatoes, wild arugula, pistachios	550++	Gamberi rossi con "ndjua" mayo e fonduta di scamorza affumicata Red Prawns with "ndjua" mayonnaise and smoked scamorza cheese fondue	760++
Salmone marinato, spuma di mozzarella e barbietola rossa Cured salmon, mozzarella and beetroot foam	720++	L'antipasto da nord a sud Italian north to south cold cuts, burrata, pickles	650++
		Pizza Rossini Burrata cheese, culatta ham and rucola	620++

Zuppe — Soup

Ribollita, uovo soffice Thick "tuscan" vegetables soup, soft hen egg	450++	Vongole veraci, mitili, fregula, n'duja, pomodorini ed erbe fresche White wine 'Manila' clams and black mussel fregula with n'duja, cherry tomatoes and herbs	560++
Come un brodetto Seafood soup, bread crostino	560++		

Primi piatti — Pasta course

Bottoni di mozzarella e pomodoro secchi salsa di basilico Bottoni of buffalo mozzarella and sun dried tomatoes, basil	620++	Orecchiette al ragout Pugliese con broccoli e pecorino Orecchiette pasta with "Apulia" ragout, broccoli and pecorino cheese	590++
Spaghetti AOP, zucchini, vongole e seppia al nero Spaghetti AOP, zucchini, manila clam and ink cuttlefish	560++	Risotto ai funghi nel "parmigiano" al tartufo nero Carnaroli rice, seasonal mushroom and black truffle	690++
Tagliolini all'uovo con gamberi rossi crudi, stracciatella, pesto di rucola e nocciole, lime Tagliolini with red prawns tartare, stracciatella cheese, arugula and hazelnuts pesto, lime	780++	Risotto con topinanbour e gamberi rossi Jerusalem artichoke risotto with red prawns	720++
Tortelli di vitello all'albese Milk fed veal tortelli, ricotta truffle cream	650++	Risotto con pistilli di zafferano e liquirizia, anatura all'arancia e nocciole Carnaroli rice with saffron and licorice, duck orange flavour and hazelnut	620++


 Contains pork  Contains Fish  Vegetarian  Vegan  Healthy dish  Signature
(A) Contains alcohol  Contains tree nuts  Spicy

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish.

All prices are subject to 10 % service charge and 7 % government tax
Special discount applies for Marriott Bonvoy and The Grande Club Members

ROSSINI'S

Secondi — Main course

Salmone in crosta alle erbe,  avocado e riduzione di yuzu e carote 1,200++

Herb crusted Norwegian salmon with avocado in yuzu carrot reduction sauce

Costine di maiale glassate, mais, Raviolo d'aragosta e cipolla, rabarbaro e salsa di pesca 1,600++

Slow roasted pork rib, corn and rock lobster roast onion Rhubarb and peach sauce

Merluzzo nero, salsa di patate e alghe, frutti di mare, zest di limone 1,700++

Tooth fish with potatoes seaweed foam, seafood and lemon zest

Costolette d'agnello marinato al caffè', carciofi, salsa d'acciuga e lamponi 1,700++

Coffee marinated lamb chops, artichoke, anchovy sauce and raspberry

Filetto di vitello alla "Rossini"  ☆ 2,200++

Milk fed veal, foie gras, black truffle jus

Controfiletto miyazaki Wagyu (300 gr) cime di rapa e conserva di albicocche e carota 3,000++

Miyazaki wagyu sirloin, broccoletti and apricot & carrot chutney

Dolci — Dessert

Rossini's tiramisú (A) 350++

Espresso dipped lady fingers, mascarpone mousse

Tortino soffice al cioccolato  330++

Chocolate lava with pistachio ice cream

Soufflé di cioccolato bianco con salsa di lamponi 320++

White chocolate soufflé, raspberry sauce

Latte e miele (A) 320++

Milk and honey

Amatika cioccolato, coco in polvere,    330++

pistachio sorbetto al mango
Amatika flax chocolate, coco powder, pistachio and mango sherbet

Artigianale: dal gelato ai sorbetti (1 scoop) 150++

Artisanal ice cream: vanilla, pistachios 
Chocolate or hazelnut 

Artisanal sorbet: lemon, strawberry or raspberry

Formaggi — Cheese

Carrello dei formaggi 390/480/620++

Italian cheese for you or to be shared selection of 2, 4 or 6 types

Raschera cow-goat and sheep milk, hard cheese, origin piedmont

Testun barolo, cow & sheep milk, barolo grape marination, semi hard, origin piedmont

Castelmagno, cow milk, semi hard, origin piedmont

Toma piemontese DOP, cow milk, semi hard, origin piedmont

Pecorino di pienza, sheep cheese, origin Tuscan

Caciottone di capra a pepe

Robiola di roccaverano DOP goat & cow milk, soft cheese origin piedmont

 Contains pork  Contains Fish  Vegetarian  Vegan  Healthy dish  Signature

(A) Contains alcohol  Contains tree nuts  Spicy

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish.

All prices are subject to 10 % service charge and 7 % government tax
Special discount applies for Marriott Bonvoy and The Grande Club Members